

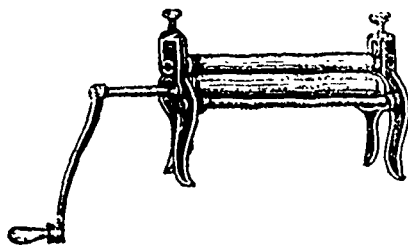
Scraping and Washing Trees.

We consider the early winter to be the time for scraping and washing the trunks of trees. It is well known to all observing fruit-growers that the loose bark of trees is the winter quarters of myriads of insects, where they securely remain until the ensuing spring, when the warm, genial weather invites them to quit their cosy homes and begin their destructive operations for the season. We have found a narrow saw, rather fine-toothed, to be an excellent tool in rasping off the superfluous bark. It accomplishes it more uniformly than a hoe, trowel or other scraper; a trowel or a short-handled hoe, however, is very good, when the other may not be possessed. After the bark is removed, the trunks should be washed thoroughly with a preparation of whale-oil soap and water, say in the proportion of a pound of the soap to four gallons of water. It can be applied to large trees with a hickory broom or a stiff white-wash brush, and to small trees, especially dwarfs, with the hand scrub-brush. Sickly trees, which can, at this season, be easily detected by being covered with a species of fungi, or, perhaps, more properly, a peculiar insectivorous deposit—should be scrubbed so as to completely remove this. The mixture will, of itself, benefit the tree, while the removal from the stem of all extraneous and injurious substances will give to it new health and vigor the ensuing season—in some instances, to a surprising extent. When whale-oil soap is not obtainable, lye may be used, but it should not be very strong, or it might be injurious to the roots of the tree, if applied plentifully and the tree be small.—*German town Telegraph.*

PRESERVATION OF DAHLIA ROOTS.—On this head a correspondent furnishes the following:—"In your last issue there are some hints on the above subject. They may be good, but my own experience is that the desired object may be gained with less trouble. I have about twenty varieties of the dahlia; most of these I have kept for the last ten years. My plan is this. I have a large box in the cellar filled with dry sand; in this I pack the roots every fall. I lift them just before the ground freezes hard, with no extra care further than not to break the roots apart. As to moistening the roots in winter. I never would think of it. They lie till spring imbedded in the dry sand. I start them in the vinery or hot-bed early in the spring, and divide them when sprouted, then plant in pots. Your correspondent seems to think light indispensable; mine never see it till spring, and yet I think I have been tolerably successful in their culture."

PRESERVING CABBAGES.—The following mode of putting up cabbages for winter and spring use, we copy from that most valuable work, *Gardening for Profit*, a work which every farmer should have:—"Cabbages are preserved very simply; they are left out as late as they can be pulled up by the roots—in this section about the end of November—they are then pulled up, the heads packed close together, in beds six feet wide, with six feet alleys between, care being taken to have the ground levelled where the cabbages are placed, so that they pack nicely. They are left in this way for two or three weeks, or as long as the ground can be dug between the alleys, the earth from which is thrown in the beds of cabbage, so that, when finished, they have a covering of four or six inches of soil. This is not enough to cover the root, however, which is left partly exposed, but this is in no way injurious. Some prefer to cover them up at once by ploughing a furrow, shovelling it out wide enough to receive the heads of the cabbages, and then turn the soil in on the heads, and so continuing until beds of six or eight feet are thus formed. This plan is rather more expeditious than the former, but it has the disadvantage of compelling them to be covered up at once by soil, while the other plan delays it for two or three weeks later, and it is of the utmost importance in preserving vegetables that the operation (particularly the final covering) be delayed as late in the season as frost will permit. Generally more are lost by beginning too soon than delaying too late. Onions, we find, are best preserved in a barn or stable loft, in layers from eight to ten inches deep, covered up with about a foot of hay or straw, on the approach of severe frosts. The great points to be obtained are a low temperature and a dry atmosphere; they will bear twenty degrees of frost without injury, provided they are not moved while frozen, but they will not stand a reduction of temperature much lower than this without injury."

The Household.



An Effective Wringer.

Thorough washing machines are still of doubtful utility, and it may admit of question whether a really good one is yet before the public, there are several efficient wringers in the market, and as wringing is the most laborious part of the toil to which woman is doomed on washing days, a good wringer will materially lessen the slavery of that domestic process by which soiled linen is made white again. We have received from Mr. Henry Mulholland, hardware merchant, of Montreal and Guelph, a sample of the machine above represented, and which, on trial, does its work exceedingly well, quite as well as a more costly wringer with whose operations it has been compared in our kitchen. Its price is \$5 50, and we believe it is kept for sale by our leading hardware merchants in all parts of the Dominion of Canada.

The Colby Wringer fits equally on a round or square tub, or washing-machine, and is perfectly self-holding, without the use of screws, cams, or any other arrangement for fastening. It will wring anything, from a collar to a bed-quilt, in the most perfect manner, while it costs less, works easier and is much lighter to handle, than any other wringer in the market; and being so much more simple, it is less liable to get out of order. The manufacturers of Colby's Wringer claim that it is superior to all other wringers. First, in being so light to handle. Second, in having so few parts to get out of order. Third, all parts are made of the most durable material. Fourth, it can be put on or off a tub or washing-machine in an instant, without turning a screw, or loosening a cam. Fifth, it occupies less room, and is not in the way when on a tub or machine. Sixth, it requires less strength to work it. Seventh, it is so much lighter and packs in so much less space, it can be sent to any part of the world at much less cost of freight. Eighth, when not in use, the rolls and springs are entirely relieved from pressure, which is a very important thing, as constant pressure upon one place gets the rolls out of shape and injures the springs.

COLLETT'S PATENT FOR PRESERVING MEAT.—In our issue of October 15, we published a communication from Mr. Martin Collett respecting a new method of preserving meat; we noticed also the favourable testimony which this method had received from eminent chemical authority in England. Through the courtesy of Mr. Collett, who placed at our disposal a turkey which had been subjected to this process, and which had been killed more than five weeks before, we have had an opportunity of testing the efficacy of the plan. We have pleasure in testifying that the bird was perfectly sweet, tender, and palatable, and we could not detect the slightest unusual flavour, or anything to indicate that the turkey had not been slaughtered only a day or two previous. We have every reason to believe that the new method is a cheap and efficacious means of preserving meat without impairing its fresh flavour.

How to MAKE AN ENEMY.—In order to get an enemy, lend a man a small sum of money for a day. Call upon him in a week for it. Wait two months. In three months insist upon his paying you. He will get angry, denounce you, and ever after speak of you in abusive terms.

Advertisements.

BOARD OF AGRICULTURE!

NOTICE TO AGRICULTURAL SOCIETIES.

NOTICE IS HEREBY GIVEN that the Term of Service of the undermentioned members of the Board of Agriculture will expire in January next, viz:—
HON. GEORGE ALEXANDER, Woodstock.
R. L. DENISON, Esq., Toronto.
F. W. STONE, Esq., Guelph.
J. C. RYKERT, Esq., St. Catharines.

It is the duty of each of the County Agricultural Societies, at their annual meeting, in the third week of January, to nominate four suitable persons as members of the Board of Agriculture, in the place of those retiring by rotation. The retiring members are eligible for re-election.

HUGH C. THOMSON, Sec. Bd. of Ag.

BOARD OF AGRICULTURE OFFICE,
Toronto, Nov. 23, 1867.

v4-23-2t

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68 Church Street, Toronto.
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